

Recipe Name: Roasted Shrimp with Rosemary and Thyme
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Recipe Categories: Main Dishes & Meats

Ingredients:

- 6 TBS extra-virgin olive oil
- 6 Fresh thyme springs
- 3 large fresh rosemary sprigs, halved
- Fresh ground pepper
- 1-1/2 lb extra-large shrimp (26-30 per lb or larger), preferably wild, peeled and deveined
- 1-1/2 Tbs. white wine vinegar
- Kosher salt

Directions:

This is a quick recipe.

1. Position a rack in the center of the oven and heat the oven to 400(F).
2. Pour the oil in a 9x13 inch baking dish. Add the thyme, rosemary, and 1 tsp pepper and bake until the oil mixture is fragrant, about 12 minutes.
3. Add the shrimp to the dish and toss with thongs until coated. Bake the shrimp until pink and firm, 8 to 10 minutes.
4. Add the vinegar and 1/2 tsp salt, toss well, and let rest at room temperature until the oil cools slightly, about 5 minutes. Discard the herbs (if you choose) and serve.

Serve with sautéed Broccoli with Chile, garlic and lemon, or a salad with vinaigrette.